GETTYSBURG ANNIVERSARY

Preparations in Progress for the Celebration to Be Held in 1913-Legislative Action Needed.

attlefield at Gettysburg, Pa., July 1-4, Perkins, Alfred Larsen, S. E. Bassett, Fig. It will not be a celebration of a war H. H. Hagar, C. P. Cowles, M. D. Chitvictory, but one of peace. It will be a tenden. Mr. Larsen was authorized to ommemoration of that brotherly feeling sund out to last year's subscribers a cirthich to day knows no sectionalism. No cular descriptive of the next senson's ther love than that which invites us as program, S. E. Bassett, C. P. Cowles ne in devotion to our country. And on and H. H. Hagar were appointed a com-the battlefield where so many thousands mittee to nominate directors for the enof the brave men of the North and South suing year. Their report was accepted yielded their lives in the cause which and the following directors were elected each espoused, the men of the union and by the ballot of the clerk; G. H. Perconfederate armies are to gather, to pay kins. Henry Holt, Elias Lyman, Alfred respect to the memory of our comrades Larsen, J. L. Southwick, George D. who fell there and there our fealty to Jarvis, Joseph Auld, George W. Marks,

pices of the United States government ner, S. E. Bassett, M. B. Ogie, H. S. and the State of Pennsylvania, who have Heward, Merritt D. Chittenden, C. P. each appointed commissions. Some of the Cowles, A. R. St. Pierre, Max W. An- ably eaten uncooked by most other States have arranged for repre- drews and Frank C. Lyon. entation. Others will do so when their The treasurer read his report, which There are some small pears which so re-

rganizations as were held in reserve and treasury of \$16.48. each State it is expected will arrange! The following officers were re-elected; for free transportation from their homes, President, G. H. Perkins; vice-president, who were participants in this battle.

tents, cots and blankets, free of charge Miss Mabel Southwick. o these veterans

Pennsylvania, on the first, second, third W. Pitts. and fourth days of July, nineteen hun- H. F. Barton, N. G. Santau, W. P. dred and thirteen, and making appropria- Walker, members of the orchestra, were tion of a sum sufficient to carry out pro- present. Mr. Barton addressed the meetvisions of this bill."

vey and submitted to the committee plans Walker were appointed a committee to as directed by the secretary of war, to ascertain the feelings of the orchestra make all necessary provisions for the concerning the question as to lady memare and entertainment of the veterans, bers. To provide sufficient supply of good water, necessary sewerage. Sanitation with hospital service for the health and accommodation of persons attending on

To provide and furnish necessary camp and garrison equipment for the visiting veterans of the Civil War, together with all necessary rations and supplies for such veterans during the celebration.

Vermont had a larger number of troops present at Gettysburg than at any other point during the war. The first and second brigades of infantry, the first regiment of cavalry, and three companies of

The executive committee of the Pennsylvania commission have in charge the matter of arranging with the railroad and passenger rate from all parts of the

It is not expected nor desired that this shall be in any sense a military celebration, but that its purpose is to commemis the fulfillment of the ideals of the founders of the colony upon whose soil this national anniversary is held, and to ledicate or at least to lay the corner stone of a permanent peace memorial, Governor George H. Fronty appointed er representative Col. Heman W. Allen. who met with the commissions from the

The second meeting of the commission North, South, East and West, much enstrongly urged that those States which of Wincoski. had not already done so make such appropriations us will enable the veterans in large numbers to make the trip to Clettysburg and participate in the great

AGAIN IN LIME LIGHT.

Amelia Leonard, Former Nurse, Made Cacape from Massachusetta Asylum.

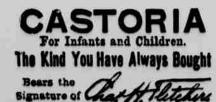
Amelia Leonard, formerly a nurse at to Mary Fletcher hospital and who was lischarged from that institution because of immorality, has sprung into fame this occusion being her escape from the Worcester State hospital, where he was sent while serving a sentence in reformatory. The Leonard woman is shout 28 years of age and said to be ery attractive but has had a varied areer, involving almost every form of misdemeanor and crime. She works into he good graces of her patient, particuand then steals 'rom them. A short while ago she took lewelry valued at thousands of dollars She has also stolen at every other institution in which she has been and did something in that line in Burington. Another favorite trick of hers gas to drug the patients and then leave them for long periods. Recause of the arge number of her patients, who died ddenly while in her charge, it is suscted that she may have had something they had discovered that she had stolen

wans of substituting a blanket roll in use of intoxicants. her bed. She was up and about the hospital ward between the hours of ten because America is paying such high and eleven at night but it is thought that prices for it .- New York Sun. he wore her street clothes underneath her night dress. She is probably wearing now a blue dress and perhaps a camel's pair hat with a tasset on the side police have been notified to be on the lookout for her and a reward for her capture will be paid by Dr V. Scribner, superintendent of the Wor cester State hospital, and by the Wood. Morgan Detective agency

A PRACTICAL REASON.

"I wish this fellow wouldn't send you to many chocolates," said the other Why," simpered the girl, "are you

'No; but I prefer to eat marshmal-



THE SYMPHONY SOCIETY.

Treasurer Reports Small Balance after Last Senson's Concerts.

The annual meeting of the Burlington Symphony society was held Friday night at the Burlington Commercial club The 56th anniversary of the Battle of rooms, President G. H. Perkins presiding, attysburg will be celebrated upon the The incorporators present were G. H. our grand republic at the flag. Henry H. Hagar, T. B. Wright, A. F. The celebration will be under the aust Kieslich, Robert Roberts, Thomas Mag-

Legislatures meet this coming fail and was accepted. H. H. Hagar was appoint- semble the seckels that they are some ed auditor for the ensuing year. The re- times confused with the genuine. These It is the special purpose to have in at- ceipts of the three concerts last year. tendance as many survivors of both ar- including the subscriptions, amounted to tion. Also the genuine seckel pear is at mies as possible of these who partici- \$1,26.75. The expenses amounted to its best but a few days, hence if we have pated in that great battle, including such \$1.87.77, thus leaving a balance in the many of them we will need to use some

Gettysburg and return of such citi- J. L. Southwick; secretary, George W. cens as are now resident in the States Marks; treasurer, C. P. Cowies; execu- them in a broad, shallow granite pan, tive committee, George D. Jarvis, Henry It is contemplated that the United H. Hagar, Thomas B. Wright; musle water for two quarts of pears. Baste States government will furnish rations, committee, Aifred Larsen, H. S. Howard, with the syrup frequently, and let them

On motion of Mr. Larsen, a ladies' The sanitary hospital arrangements will executive committee as follows was anbe as perfect as modern science permits. | pointed: Miss Elsie Brown, Miss Amy The \$2nd Congress made a generous Blogham, Mrs. S. G. W. Benjamin, Mrs. provision in bill S. 6.964, "authorizing and S. E. Bassett, Mrs. Edward V. Hoyt, directing the secretary of war to make Mrs. George M. Sabin, Mrs. I. C. Smart, minced boiled ham. Fill the certain provisions for the care of par- Mrs. C. P. Smith, Miss Mabel Southticipants in the celebration of the 10th wick, Mrs. J. W. Votey, Mrs. George

ing and a formal discussion followed. The war department have made a sur- Mr. Barton, Max W. Andrews, W.

APPRECIATED IN FRANCE.

The Le Ripolin building, situated on wharf beside the Seine river, Pa.is. France, was recently roofed with our Compo-rubber roofing. Samples free. Strong Hardware Co., Burlington, Vt.

APPLE PICKERS ARRESTED.

One Charged with Stealing, the Other with Threatening Arson,

Apple picker trouble has begun and Friday Constable O. G. Carpenter of Charlotte brought Wilfred Dumont and Louis Lamotte up from the orchard of until the tomato is soft, but not broken. C. T. Holmes in Charlotte, the former on a charge of stealing an overcoat from steamboat companies for a reasonable Walter E. Gould, a student, and the latter for threatening to burn some of the buildings on the place, if he were refused employment.

Lamotte pleaded not guilty and was bound up ir. \$500 bail, which he could not orate universal peace as the crowning furnish. He did not seem to be over schievement of Christian civilization and bright and admitted that he had been in the insane asylum for treatment. He had also been arrested in this city on various occasions. He said that he had no intention of burning any buildings but wished to be sure of employment and took this method of enforcing his demand.

Dumont pleaded guilty to taking the coat, but as the circumstances appeared United States government and from the to be rather extenuating he was fined several States in 1910 at Gettysburg, only \$1. The costs in the case, however, ually, then the molasses, eggs well heat-tomatoes in a well-buttered, shallow bak-cracker-crumbs, all that will adhere. Lay was held at Washington in May of this with Duniont. He was unable to raise soda and spices and add to the mixture. year. Representatives were present from the required amount Friday after Bake in a cake pan in a slow oven one nearly all the States and Territories, noon and went to jail. Dumont's home and one-half hours.—Anna A. Murphy. was across the lake but Lamotte has thusiasm was manifested and it was been a resident of this city and recently

IF THE BABY IS CUTTING TEEYS be sure and use that old and well-tried remedy, Mrs. Winslow's Soothing Sy-rup, for children teething. It soothes the child, softens the gums, allays all pain, cures wind colic and is the best remedy for Diarrhoea. Twenty-five cents a bottle. remedy for cents a bottle.

MORE GREEN TEA DRUNK.

Mohammedans of Central Asia Use it

of green tea in England is infinitesimal point remove the brains from the water, Make a syrup of two pounds of granu-The principal consumption is in Morocco, and when they have grown quite cold, lated sugar to one pint of vinegar of where it is the universal drink of all divide the lobes; cover them with egg medium strength, and to which add (tied there is a market for the finest green ter until they have browned satisfac- cinnamon, one teaspoonful whole alispice, tea. There is an enormous consumption torily. Then serve with either white or one-half of a teaspoonful of whole cloves. of it in Canada and the United States. lumps of sugar in the pot with the tea chopped parsley. and brew all together. The Moors drink it so largely because their food is farinaceous and the ten acts as a corrective They drink it in glasses and without

due to the Mohammedans of Central Asia. who drink green tea because it is a Fill each prune as full as possible, d
Miss Leonard's escape was made by stimulant and their religion forbids the

Green ten is dear this season, partly

ADVERTISED LETTERS.

List of unclaimed letters in the Burlington postoffice for the week ending then into sifted bread crumbs and fry in October 4, 1912;

WOMEN'S LIST.

Bernice Brown, Mattie M. Bradley, Vi Beachard, Mary Christian, John Carver, Mrs. W. Chad-Mrs. Malvina Cota, Miss Elizabeth Duke, Mrs. George Deshaw, Mis-N. L. Grosvenor, Mrs Ezra Hamilton Mrs. Elvira Johnson, Mrs. Landing, Miss Kate Larow, Mildred Levarn, Miss L. W. L. (2), Mrs. J. Maguire, Mrs. Walter Middiebrook, Miss E. Oeser, Miss Catherine Pratt, Mrs. Mary Ritchie, Miss Record. Mrs. Albert A. Silver, Miss Lorain Sciples, Mrs. L. M. Smith, Mrs. Willis S. Snell

MEN'S LIST.

M. Brown, W. C. Breault, W. Boutin lack Beeman, Charles Deporne, R. Illains, Joe Lewis, A. H. Lockwood, R. M. Lyon, Fred Reon, G. Reeves, Ralph E. Thayer, R. T. Writer,

DOMESTIC SCIENCE

Cooking and Serving, Conducted by Lillian Mason.

BREAKFAST.

Baked Tome,toes and Eggs DINNER.

Boiled Mutton Spiced Grapes

Apple Taploca Pudding LUNCHEON OR SUPPER.

Baked Small Pears with Cream Hermits. BAKED SMALL PEARS

Potatoes an Gratin

The real seckel pears are so smooth. sweet and delicious that they are preferwhen in perfect condition as to ripeness need to be baked to give best satisfacin various ways to prevent waste by de-

cay after ripening perfectly. Take sound, small pears and wipe very clean, then remove blossom and put allow half a cup of sugar and a cup of bake slowly until soft. Serve with cream.

STUFFED TOMATOES.

Cut the tops from large tomatoes and scrape out the pulp, Mix with this one shells with this mixture, put a bit of butter upon the top of each and set, side by anniversary of the Battle of Gettysburg. W. Wales, Mrs. L. J. Paris and Mrs. J. side, in a bake-pan. Pour a cupful of soup stock around the tomatoes, and bake until tender.

TOMATOES WITH RICE

Scald and peel three large, smooth tomatoes. Cut them in halves, scoop out the seeds and juice without breaking the pulp. Scald the juice enough to strain out the seeds. To the juice add sugar to taste and mix with it as much boiled rice ture. Put them in a shallow pan and bake until tender.

TOMATOES AND EGGS.

Wash as many round firm tematoes as there are persons to serve. Cut a thin and scoop out a little nest for an egg-Put in each cavity a little butter, drop in the unbroken white and yolk, sprinkle with salt, pepper and grated place a dot of butter on top, then replace two crackers, rolled fine, a level Serve on tonat.

1-3 cup butter. 2-4 cup sugar 1-2 cun molasses.

1-2 cup milk. 1-2 teaspoon cinnamon. 1-2 teaspoon allspice.

1-2 tenspoon mace. 1-4 teaspoon cloves

cups flour

tenspoon soda. 1-2 cup raisins, stoned and cut in pieces.

1-2 cup chopped tigs. 1-2 cup currents.

1-2 cup citron cut in strips. Grated rind and Julee of one lemon. Cream the butter, add the sugar gradsent the amount up to a considerable en and the fruit. Mix thoroughly, then ing pan, and bake in a hot oven until the them cut side up in a buttered pan, sum as witnesses were brought up along add the milk. Sift together twice flour,

Tea brokers say that the consumption nrm, but do not let them break. At this cucumber from which it was

STUFFED PRUNES.

Many people are more susceptible to broken. Take out the stones and fill matoes in this. Fill tops of the powdered sugar to hold them together.

FRIED SCALLOPS.

wipe dry. Dip the scallops in an egg beaten with a tablespoon of cold water, a basket in deep fat. Serve with a tomato sauce.

FRIED APPLE SAUCE.

This dish is often called fat apple sauce. A spley, smooth and medium



ing very clean. Fry out a sufficient clear relished and enjoyed. fat pork to leave plenty of fat in the frying pan for cooking the apples without danger of burning on. Lay the apples in skin side down and, when soft, turn

brown quickly without burning Baldwin apples are the best of the ommon varieties, although on the old farm we had one tree which we called "spice apples" for lack of any known name. They were almost a cinnamon or spice flavor and were even better than Rice Croquettes Baidwins for frying.

JELLY PUDDING.

One quart flour, three rounding teaening and salt, to make a dough stiff Rolls enough to roll. Roll out and spread with jelly, over this sprinkle flour, then roll together and steam two hours. Serve with hot or cold sauce.

MENU

BREAKFAST.

Cereal Fried Apple Sauce Rye Muffins DINNER Croutones Celery Pickies

Browned Potatoes Roast Beef Sweet Corn Stuffed Tomatoes Tomato Sour Crouton Ice Cream Coffee.

Stuffed Baked Potatoes. Tomato Salad Cold Roast Beef French Bread and Butter Lady Fingers Tea.

SUPPER.

SLICED CUCUMBER PICKLE.

half cup of black and white mustard ed cucumbers .- C. S. Vinson,

butter. Fill the tomatoes with the mix- of salt; stir well, let cool, add three cups Adams. of flour; one-third of a yeast cake, two well beaten eggs. Beat all together; let rise over night. In morning put in cups or gem pans; let rise again.-Edyth Las-

QUICK TOMATO SOUP.

matoes through a strainer and cook it three or four minutes; stir in a saltspoon of soda and when it stops foaming add the cover and bake about 15 minutes or spoon of salt, one-fourth cup of butter, to run, to top of each. a few grains cavenne, one cup milk, that has been heated to the boiling point. Cook five minutes and the soup is ready to serve.-Mrs. J. G. Grush.

PEACH SALAD.

Pare large sweet peaches. Cut them in lettuce-cups.

EGGS IN TOMATO CUPS.

Cut the stem ends from a number of good-sized tomatoes, allowing one to each member of the family. Scoop out the seeds, and turn the tomatoes upside down to drain. Dust each with salt and pepper, adding a little chopped parsley if eggs are set.-Parker Quincy Adams.

SWEET PICKLE OF STUFFED CU- nearer the flame to brown. CUMBERS.

Select the large yellow cucumbers when perfectly sound and fresh. Pare and cut Sweethreads require too great an ex- off a piece about an inch in length at penditure to be regarded as a culinary one end. Remove all the seeds and soft When a Page. Stuart Robson Platter possibility by many housekeepers. In pulp and fasten each end securely with such cases, however, a tasty and very a thread to the cucumber to which it deceptive substitute may be found in belongs. Then lay them in a sait brine either sheep's or calves' brains, and one 48 hours, allowing one tablespoonful of method of preparing them is as follows: salt to each quart of water, changing the Cleanse and boll the calves' brains until water after the first 24 hours. Next lay tender; then drain them, chop them into in clear water for 24 hours, changing it small pieces, and boil them for a few frequently so all the salt will be extract-Some peas, or canned mushrooms that hardening them. Make a filling of ruishave been cut into small places, may be ins, figs and citron, in the proportion of man, who later was for years a distinladded if desired Serve on buttered one revenled rules one half power. added if desired. Serve on buttered one pound of raisins, one-half pound of Reports from Russia say that the de- toast, or in pattycases, garnished with figs, and one-quarter of a pound of citmand for green tea is increasing to an minced parsley. If the less costly sheep's ron. Seed the raisins, cut all fine, add extraordinary extent. Nearly 20 times brains are to be utilized, wash them care- one teaspoonful of ground cinnamon and as much green ten was imported last fully, and boil them in well seasoned mix well. Fill the cucumbers with this stock, or gravy, until they have become mixture and sew each end tightly to the classes. In Portugal and Persia also and bread crumbs, and fry them in but- in a cloth) one-half of an ounce of whole brown sauce. If the latter is used, gar- Add the cucumbers and boll until they nish with hits of lemon; if the former, are tender and clear, about one hour, They put six leaves of mint and six with peas, or with sliced mushrooms and When done, bottle and seal immediately.

STUFFED BAKED TOMATOES.

Get tomatoes of uniform size. Cut off Select large prines, wash and stew tops and scoop out a portion of the pulp. them one hour or until tender and not Butter a pudding dish and put the tothe effects of green tea than to coffee them with chopped dates and walnut loes with bread crumbs, plenty of butter, to do with their death, perhaps, after as a stimulant. The Russian increase is meats chopped fine and mixed with a little sugar and pepper and sait. Put balls of butter, sugar and broad crumbs Fill each prune as full as possible, draw in spaces between the tomatoes as they together and roll in powdered sugar. removed from the tomatoes into these balls or stuffing. Put in oven and bake Wash the scallops in cold water, drain dish with the tomatoes on top of stove a nice brown. When done, put baking and cover with boiling water. As soon as the boiling point is reached, drain and over them and let boll up once or twice.

BREAKFAST Fruit. Mush and Milk. Calves' Liver and Bacon.

French Fried Potatoes Rolls, Coffee LUNCH

Lobster Salad. Bread and Butter. Quince Marmalade.

DINNER. Tomato Soup Partridge. Hunter's Style, Green Corn. Browned Potatoes, String Beans. Stuffed Tomato Salad. Pudding.

Tea. SMALL GAME FOF FAMILY USE. The season for small game is now with us, and partridge, quait, woodcock and plover may be found on the bills of fare at popular restaurants and cafes. In this,

eized apple is best. Do not pare, as the obtained in open market and at fair prices BIBLE SOCIETY ANNIVERSARY during its season; it is easily cooked, easples. Quarter and core, after first wash- ily served, and almost always thoroughly

SELECT FAIRLY FRESH KILLED

It is true there should be some care used in the selection of game birds. You would not welcome in your house, if you had to dress and cook them, the very gamy birds that are sometimes served at cafes and hotels. The smell of these long-kept birds is too much for the ordinary housewife. But there is no need of buying such gamy birds. partridge is good eating before it has been kept for weeks, and the same is true of woodcock and quall. Select young spoonfuls baking powder, a little short- birds that are sweet and you will make no mistake.

> TO REDUCE THE GAMY PLAYOR. There is to all wild meat a certain navor that is not found in domestic birds. In some kinds this is more markod than others, but in all cases it can be reduced to a minimum if you desire,

which you have placed a half dozen potatoes, peeled and quartered. Throw the potatoes away, as they will be too strongly impregnated with the game The parboiling of game birds is to a certain extent a trick of the trade in

give your order you will have the partridge before you, but 20 minutes represents just the time it was roasted. It cooked, and then hastily browned in the furtherance of the society's work. oven to meet your wants.

PARTRIDGE HUNTER'S STYLE As an emergency dish, a partridge that has been well parboiled is most excellent. It may be roasted a few minutes, as indicated above, or it may be served Slice thin two dozen cucumbers, cover "Hunter's style," as indicated in the with salt and let stand three hours, then menu above. When to be cooked in the drain; six onions silced thin. Make a latter way, split the bird as for broildressing of one-half cup of salad oil, one- ing before parboiling. Place in a stewpan a small piece of butter, and brown seed, one tablespoonful of celery seed, over a quick fire. Add the partridge, torney during the second administration one quart vinegar. Add this to the drain- after parboiling, and brown well on both sides. (You may dust it lightly with flour. | Congress from 1815 to 1817 and vice-presif you prefer.) Thicken the butter left in the pan with two fablespoons of flour, was the father of George P. Marsh, the Scald one cup of tye meal, with two and then add enough of the liquor in distinguished philologist and diplomat. cups of boiling water; add a piece of but- which the bird was parbolled to make the and grandfather of Mrs. George F. Edter twice the size of the bowl of a table. sauce of the required consistency. Pour spoon; two tablespoons of sugar; pinch over the partridge and serve hot.-P. Q.

STUFFED TOMATO SALAD.

To serve two dozen tomatoes, put small piece from top of each, after scalding and peeling. Chop one cucumber and two green peppers after removing seeds of peppers. Scoop out a third of each to-Rub one quart of stewed or canned to- mate and add to chopped mixture; drain off surplus juice. Salt and add lemon juice to taste. Stuff tomatoes with mixture, set on ice, and when ready teas serve, add mayonnaise, stiff enough not

The following recipe, as, will be seen contains no molasses, although some use both molasses and sugar. About six crackers, one quart milk, soak well. One egg, scant cup of sugar, about a cup judge of Windsor county court under the two and carefully remove the stone; fill of raisins. Spice to taste with nutmeg, the cavity with mayonnaise and serve in cinnamon and a little sait. If eaten without sauce it might have a rounding cup University (Washington, D. C.) and the of sugar. Serve with or without sauce We do not like it too sweet, so we serve without sauce and use the scant cup of Baptist general convention of the United sugar, as above and not the rounding. States, He was the father of the late

MRS. LINCOLN'S BROILED TOMA-

TOES, ON GAS STOVE. desired, and carefully drop in each a raw | Cut the tomatoes in balves and brush egg. Put on each egg a piece of butter them with melted butter, dust with salt the secretary of the society. Mr. Page and set them under the gas flame. Let them cook slowly at first, then put them

ACTOR TEASED INVENTOR.

S. F. B. Morae's Hair.

Henry Stuart, or, as he was better known later in his professional life, the corporation of Middlebury College. Stuart Robson, was when a boy a page in the United States capitol during the time of some of our greatest statesmen lawyer, merchant, member of Congress fremen; prizes, \$7.00, \$5.00, \$3.00. -Henry Clay, Calhoun, Douglas, and and the father of John H. Noyes of tory of our country. Serving with him in guished senator from Maryland. The rules governing those youngsters

ning errands for the members they were usually up to some mischlevous pranks. There was at this time an old white- was a man of rare ability. haired man with a long, flowing beard untiringly called and waited Montpeller Congregational Church from through long, wearisome sessions try-ing to persuade the lawmakers to assist him in a foolish invention called the the author of various works, including telegraph. Often he spent the day waiting patiently, and would fall asleep. Then, like rats, when all is still, out came the pages, Robson at their head, and as the inventor slept, dreaming of worlds to conquer, the hour world to conquer worlds to conquer, the boys would use the pink ribbons with which the bills by Joseph Winslow, a descendant of the generally tied and plait the old Kenelm Winslow, a brother of the colman's beard, adorning the ends with onial governor of Plymouth, was for these ribbons. This added much to the annusement of the pages, as well as of the idle members of Congress when 37 in the year 1815. their personal bills were not up for dis-cussion.

Benjamin Porter, Esq. who was an able attorney of Newbury, was the son

the boys with his cane.

"brother of the boards," O'Toole. In the ism man, lionized by every one. Robson said ful diffusion of the Word of God. he felt a bit timid as he approached the great inventor, wondering if he would use his cane as he did in years gone by. Forest Hill, Mass., Oct. 7, 1912. The famous inventor came forward and grasped his hand, and recalled the early days of struggle in both their lives, oblivious of everything and everybody present -Rehoboth Sunday Herald

FOUR KINDS OF PIE. (Front the Swanton Courier.)

The gentleman with a concave from and a large watch chain inquired of the kittinish old lady at the ple counter at the railroad station, "what kind of ple de you serve here?" "All four kinds," she replied with smiling disdain, "What arthey?" "Open faced, cross bar, knived up

Founded 100 Years Ago Monday at Montpelier.

Eighty-Eight Persons Encolled Members-Sketches of First Officers Compiled by Lawrence Brainers of Massachusetts.

To the Editor of the Free Press:

One hundred years ago to-day, October 7, 1812, the Vermont Bible society came into existence in Montpeller, the then State, the suit is brought in Chitte young capital of our commonwealth. It county court. The cottage and land therefore seems fitting at this time that assessed at \$500 or \$500 but are estim some account of our early fathers who were responsible for the organization of the by parbolling the game in water in this society should demand at least a Mr. McKay to be to secure judgment passing notice.

The first meeting of the society after its formal establishment was held in Academy hall at Montpeller on the 28th of October of the same year, Col. Willsome restaurants that advertise to serve fam C. Harrington of Burlington acting at all hours of the day or evening roast as moderator and Judge Jeduthan Loomis partridges, etc. In 29 minutes after you of Montpeller as clerk. The opening sermon of the occasion was delivered by the Rev. Chester Wright of Montpeller, and 88 persons were enrolled as members had been previously parbolled until well, and the sum of \$32.75 was raised for the

The 12 original officers, who were the Disastrous Finale of a Spectacu founders of the organization, included eight laymen and four clergymen, all prominent figures in the early history of

The first president of the society was the Hon, Charles Marsh, La.D. of Woodstock. Mr. Marsh was born in Lebanon. Conn., July 19, 1765, and was the son of Judge Joseph Marsh, Vermont's first Beutenant-governor. Charles Mursh was a leading lawyer of Windsor county for over 50 years, United States district atgent of the American Bible society.

The two vice-presidents were Colonel William Chase Harrington of lington and the Rev. Bancroft Fowler (Yale 1796) of Windsor; the former a lawyer and member of the governor's council, who died in 1814 at the age of 58, and the latter, the fourth paster of the Old South (Congregational) Church of Windsor, where he continued his charge till 1819 when he removed to quished. Bangor, Me., to accept the chair of classleaf literature in the Banger Theological Seminary. The first treasurer, and later vice-prest-

dent, of the society was General Abner Forbes of Windsor, one of the most prom inent men of affairs in Vermont during his generation. Born in Sutton, Mass., February 29, 1772, he was successively colonel and brigadier-general of militia. president of the Windsor bank, legislator, member of the governor's council, chief Nine Races and Coupling Contest A old system of the State's judiciary, a Newton Theological Institution, and a Abner Forbes of St. Albans, first trensarer of the Vermont Central railroad, and of the late Mrs. J. D. Hatch of Burling-

of Rutland and an alumnus of Yale, was served as eashier of the old Rutland bank and was the father of the late ex- men; prizes, \$7.00, \$5.00, \$3.00. The original directors elected were the 45 yards and over; prizes, \$5.00, \$4.0 Gov. John B. Page.

Wright, the Rev. Thomas A. Merrill, Dr. Joseph Winslow and Benjamin Porter,

Esq.
The Rev. Heman Ball, D.D., was a native of Springfield, Muss., pastor of the Rutland Congregational Church from 1797 till his death in 1821 and a member of till his deat The Hon. John Noyes was successively resident of Brattlehoro and Putney, Cheids Community fame, and the grand-men; prizes, \$7.00, \$5.00, \$3.00.

Judge Samuel Swift, LL.D., the lawyerhistorian of Middlebury was a native of were not very strict in the capitol in those days. When they were not runwas for over 50 years engaged in the discharge of the duties of elective office and The Rev. Chester Wright, paster of the

On his awakening the old man seldom of the tory colonel, Asa Porter, of Newwas cross, but would smiringly go after buryport, Mass., and a brother-in-law of Judge Daniel Farrand of the Vermont Years afterward in London what a supreme court. Mr. Porter's sons, Timcontrasting picture greeted Stuart Rob othy Olcott, Benjamin, Jr., William Trotson, then a famous actor. He was introduced by the celebrated English spleuous in the field of American journal-

center of a large drawing room his it is indeed a pleasure to contemplate breast, covered with decorations present- the continuance of the work founded by ed to him by the crowned heads of Eur. these worthy fathers a century ago, by ope, stood the same good-natured old their present day successors in the faith-Very truly yours.

Lawrence Brainerd.

PROPERTY ATTACHED.

Held on Civil Action.

The cottage and land at Thorn Point, formerly occupied by Assoc Justice D. J. Brewer and owned by his daughter, Mrs. Henri Karrick, and James L. Karrick of W. ington, D. C., have been attached by uty Sheriff Todd, nending a civil acth county court in which William Track, executor of the John C. of \$5,000 and \$28,000 on which about oor is alleged to be due, brought by Attorney James F. Mcl who brought another sult against Karrick a few days ago in which

of \$50,600 was demanded The action grows out of an old in Massachusetts, but as the defenda no longer live or have property in to be worth about \$1,500. This would be sufficient to meet the judgment reat object of the suit is said this State so that action can be bro in Washington, D. C., where the K property. In Washington the action not be brought up unless a judgmen expliced

Attorneys R. E. Brown, S. R. Moul and Mr. McKay are appearing for plaintiff. The ad dammum is \$25,000.

HORSE RAN INTO TRAIN

Runnway Saturday Evening.

A Hinesburg horse belonging to Ci Thursting went late the runa Saturday night and died while making attempt to make it last forever. Am the extras put in, he ran into one h finally butted into a passenger train a r farther on.

Mr. Thursting with a friend was dr ng down Main street and were at corner of South Willard when the hi became frightend at an automobile. Thursting and his friend out, the form receiving a surnined wrist in addition numerous bruises and the latter b bruised severely. The course was taken down Main street and in fr of Dr. Lyman Allen's house ran into hack driven by Adelor Oliver, who thrown out but not severely injured, then freed himself from the buggy dashed down Main street and over L street into the lumber yard. The continued along the rallroad track a

It is thought he struck the train sque on and was thrown into a ditch in rear of Lake View cometery. He hadly manufed. The buggy was prewell smashed up but the damage do Oliver's rig was not extensive. None the occupants, with the exception of C ver, was injured at all.

COLUMBUS DAY SPORTS.

ranged for Saturday.

committee in charge of the Colu is day sports have arranged the p gram, which will consist of nine raand a coupling contest. An effort to a and the stores will keep open all day street near the park, and will follow parade, which will start at 100. Entr may be made to Chief Niles up to Fr William Page, a well-known attorney day night.

Following is the list of races: 75 yard dash, firemen and policeme

Rev. Heman Ball, the Hon. John Noves, 100, \$2.00. the Hon. Samuel Swift, the Rev. Chester resented in parade; prizes, \$7.00. \$3.00. Coupling contest for Briggs trophy.

100 yard dash, regular firement prize \$7.00, \$5.00, \$3.00, 100 yard dash, special police and ca

100 yard dash, open to all active fire 100 yard dash, open; prizes, \$7.00, \$5.0

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/ 110 Chursh Cormon Street, Burlington Night School Begins Sept. 30 \$10 for season

The Jeudevine Memorial Fund

The Trustees of the University are empowered to make loans from this fund to the proper persons with a view to aiding them in acquiring an education in the academic department of that institution.

This advertisement is made in compliance with the terms

of the University of Vermont was left for the purpose of aiding poor and deserving young men of Vermont in obtaining a liberal education.

of the will of the late Alden E. Jeudevine.